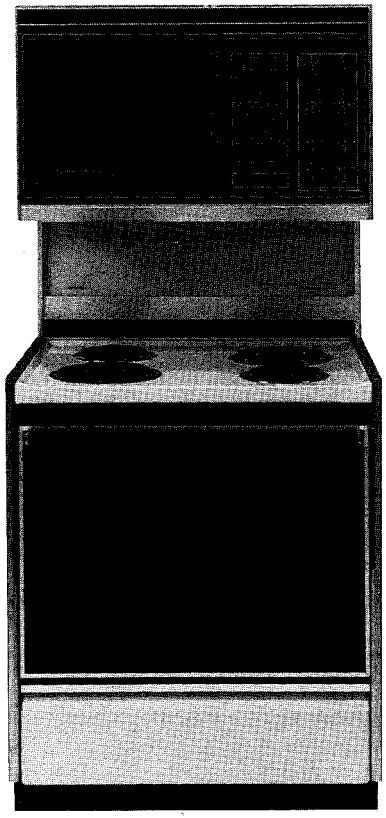
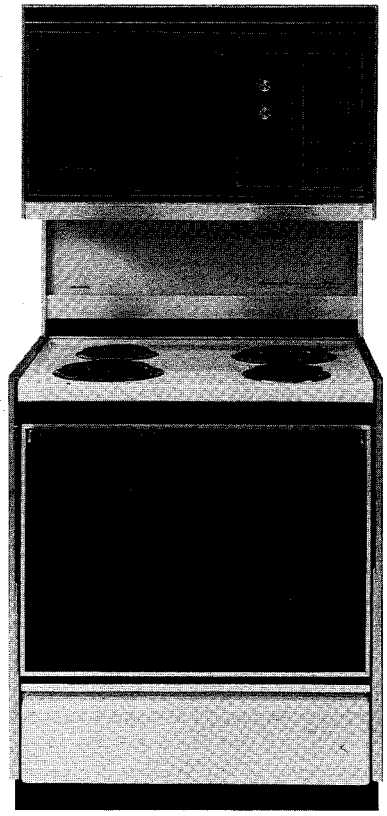
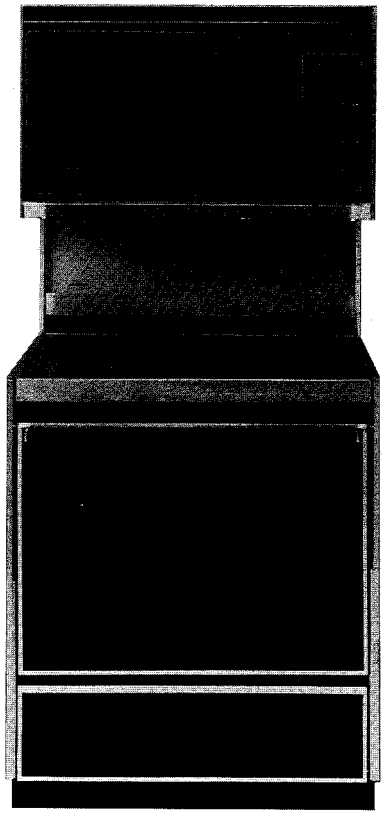
ELECTRIC RANGE USE & CARE MANUAL

Conventional Rangetop		3+1® Smoothtop Rangetop
		
Model RCR-1020	Model RCR-720	Model RCC-1020

like under

How to use this manual

This manual covers the use and care of Amana conventional range and Amana 3+1® Smoothtop Range models. Where operation differs, separate instructions are provided and clearly identified. Color-coded borders on the edges of some pages indicate sections on conventional coil rangetops (black border) and smoothtop rangetops (brown border). Be sure to refer to the sections that apply to your model.

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Record in space below the Model No., Manufacturing (MFG) No. and Serial No. recorded on the nameplate of your range. To locate nameplate, open oven door and look on frame above oven.

Model No. _____

MFG No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your Sales Receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required should warranty service be needed.

TO INSTALL:

Your range must be properly grounded and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electric Code.

IMPORTANT PRECAUTIONS FOR SAFE COOKING

General cooking:

- Don't use range for warming or heating the room.
- Don't leave small children unattended near a range when it is in use. Never allow them to sit or stand on any part of the range.
- Don't repair or service any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Don't store flammable materials near the appliance.
- Don't use water on grease fires. Smother (with a non-flammable lid) or use dry chemical baking soda or foam type extinguisher. Not salt. Not flour.
- Don't use damp potholders or dishtowels when touching hot utensils to avoid steam burns. Don't let potholder touch hot elements. Do not use a towel or other bulky cloth.
- Don't mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Don't put plastic items on warm surface units. They will melt and stick.
- Do dress appropriately—don't risk burns—fasten long hair, avoid wearing synthetic wigs and loosely hanging clothing or accessories that might accidentally contact hot surfaces while using the appliance.

Rangetop:

- Do choose pans having flat bottoms large enough to cover the heating area. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

CAUTION:

Do not store items of interest to children in cabinets above your range — children climbing on the range to reach items could be seriously injured.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN —

Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near these openings, oven door and windows of oven door.

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

SURFACE ELEMENT FIRES

1. **DO NOT** turn on a range vent hood. The flames could be drawn into the hood where more damage could result.
2. Smother the fire with a non-flammable lid or baking soda, or use a Class "ABC" or "BC" extinguisher. Not water. Not salt. Not flour.
3. As soon as it is safe to do so, turn the surface element controls to "OFF".

OVEN FIRES

1. If you see smoke from your oven, **do not open the door.**
2. Turn the oven controls to "OFF".
3. As an added precaution, turn off the power at the main circuit breaker or fuse box.
4. Turn on the range vent hood or exhaust fan, if you have one, to remove smoke.
5. Allow food or grease to burn itself out in the oven.

OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.

If there is any damage to components, call your repair service before using the range or cooktop again.

Remember, excessive grease is always a fire hazard. The best prevention is to keep your range or cooktop clean and free of excess grease.

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS — Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.

- Don't leave cooktop cooking unattended (especially food cooking on higher heat settings and fats). Boilovers can smoke and ignite.

- Only certain types of earthenware, pottery, glass ovenware, stoneware or china are suitable for use on the rangetop. They may break due to sudden change of temperature unless their manufacturer states otherwise.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Never leave surface units at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.
- Make sure the drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
- Do not use aluminum foil to line surface unit drip pan or oven box bottom. Installation of these liners may result in a shock or fire hazard.
- Do not soak or immerse removable heating elements in water.
- Do not place drip pans and rangetop heating elements in oven clean cycle. High temperature will discolor drip pans and damage rangetop heating elements.

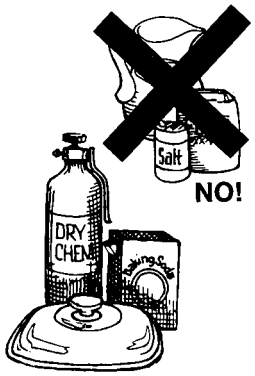
Oven:

- Do open oven door slowly. Let hot air or steam escape before removing or replacing food.
- Don't heat unopened food containers. Pressure build-up may cause container to burst and result in injury.
- Do place oven rack in desired position while oven is cool. If you must move rack while oven is hot, do not let potholder contact hot heating elements in oven.
- Keep oven vent ducts unobstructed.

Self-Cleaning Oven:

- Do not clean door gasket — it is essential for a good seal. Take care not to rub, damage or move the gasket.

In case of grease fires



NO!

YES!

When cleaning... NEVER mix cleaning products

NO!

- Don't use harsh abrasives, chemicals, commercial chemical-type oven cleaners or liner protective coatings on the interior of the range. If cleaners are not entirely removed (they are not always visible) a reaction may result with the oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.
- Clean only parts listed in this manual.
- Do remove broiler pan, and any other utensil before self-cleaning the oven.
- Do lubricate sides of oven shelves with cooking oil after self-cleaning the oven. This will help to avoid damaging the oven shelf guides and let the shelf slide easier.

Glass/Ceramic SmoothTop Cooking Surfaces:

- Do Not Cook on Broken CookTop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean CookTop With Caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.

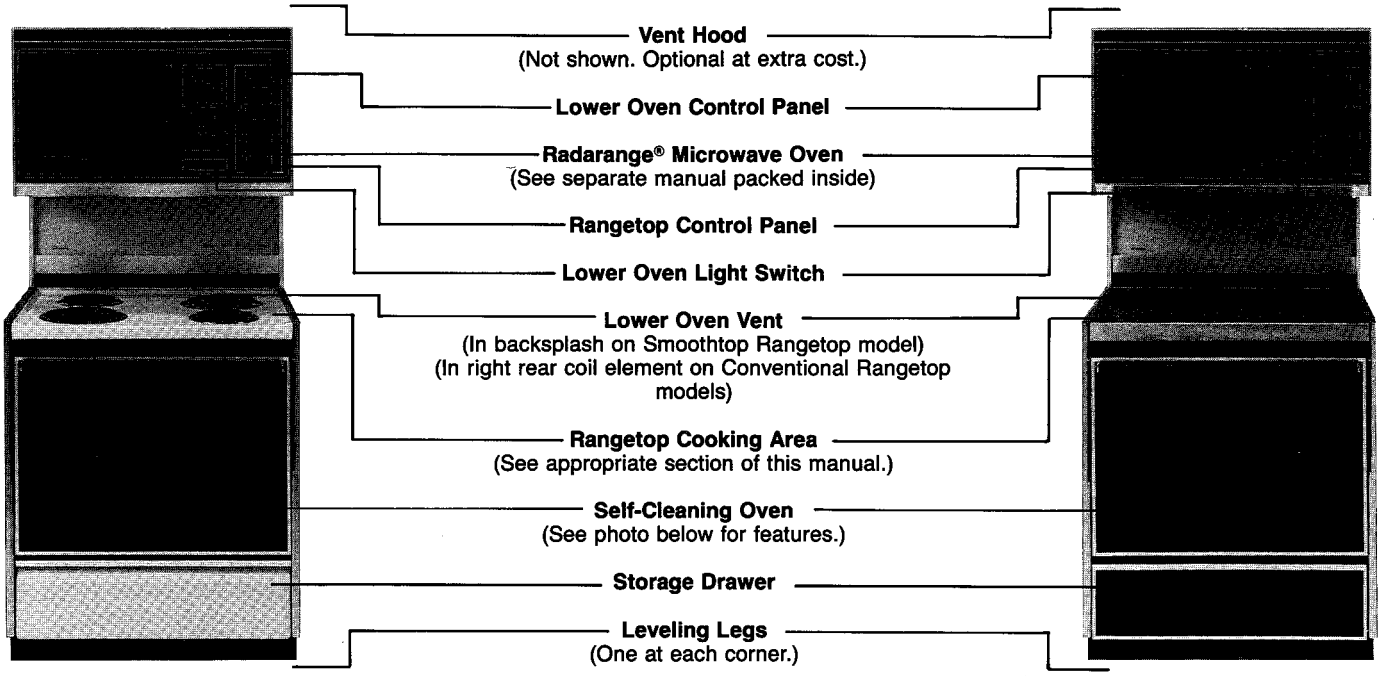
How to set the clock

Sweep hand dial clock: Push in and turn clock knob.
Digital clock: Push in and turn minute timer dial.

How to set the clock

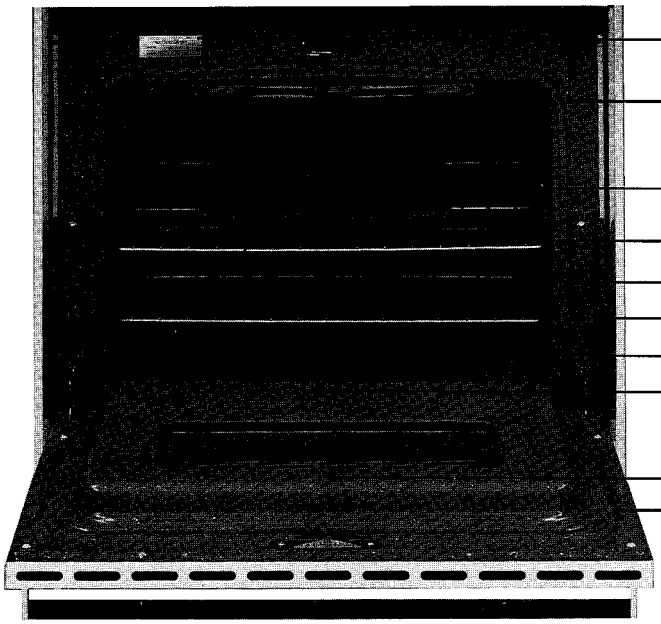
See Radarange Oven manual.

Range features


Vent Hood
(Not shown. Optional at extra cost.)
Lower Oven Control Panel
Radarange® Microwave Oven
(See separate manual packed inside)
Rangetop Control Panel
Lower Oven Light Switch
Lower Oven Vent
(In backsplash on Smoothtop Rangetop model)
(In right rear coil element on Conventional Rangetop models)
Rangetop Cooking Area
(See appropriate section of this manual.)
Self-Cleaning Oven
(See photo below for features.)
Storage Drawer
Leveling Legs
(One at each corner.)

Typical Conventional Rangetop Model

Smoothtop Rangetop Model



- **Nameplate** with model, serial and manufacturing numbers.
- **Oven Light Switch Plunger** activates oven light in top right rear of oven.
- **Automatic Door Lock** activates during self-cleaning cycle.
- **Broiler Element**
- **Broiler Pan**
- **Oven Gasket**
- **Oven Shelves** glide out and have stops. Adjustable and removable.
- **Bake Element**
- **Window in Door**
- **Window Shield Glides** (Pull up before activating self-cleaning cycle.)

Lower Oven Interior (All Models)

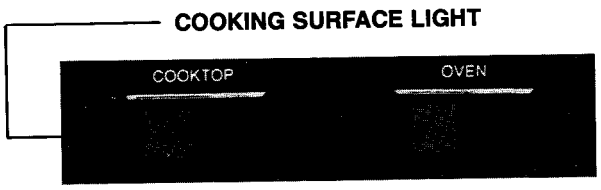
7 Rangetop

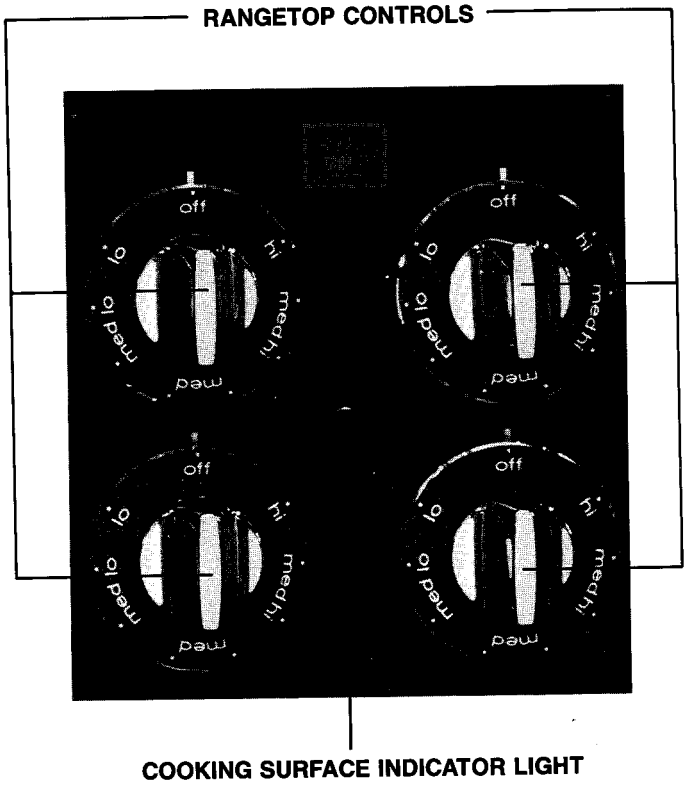
NOTE: Use the photographs below to become familiar with the rangetop controls on your range. Features may vary, depending on your model.

Rangetop Control Knobs are arranged to match the locations of the rangetop areas they control. Push in and turn knobs clockwise or counterclockwise to operate range elements.

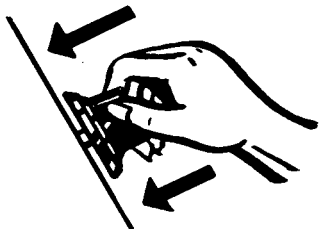
Cooking Surface Light illuminates the cooktop. Turn the light on by pushing the "COOKTOP" switch.

Surface Indicator Light is located in the center of the control panel. When any element control is turned on, the surface indicator light comes on. The light goes out when all controls are turned off.





Conventional rangetop cooking



Push in control knob and turn in either direction

Remember:

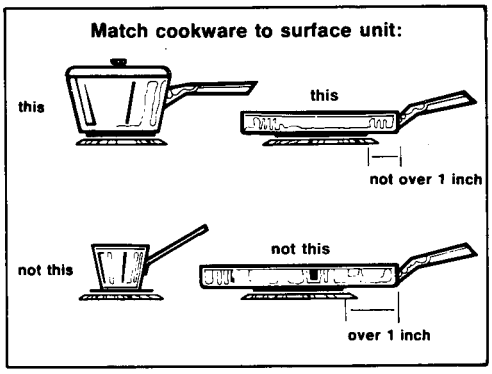
- **Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking. Aluminum foil can melt.**
- **Do not use rangetop as a cutting board.**
- **Do not put plastic, paper, or cloth items on rangetop. Such items can burn or melt on contact with hot surfaces.**

You will find that your rangetop will serve you best if you remember some of its special features when you start to cook, and follow the suggested steps that appear below. They can help you **avoid unnecessary cleaning, prevent over-cooking and save on electrical power.**

Before using the rangetop for the first time, it is best to clean it thoroughly.

To use the surface units, follow these basic steps:

1. Make certain reflector bowls and surface heating elements are properly in place.
2. Choose appropriate cookware with tight-fitting lids.
3. Make sure bottoms of cookware are clean, dry and smooth to absorb full heat output.
4. Center cookware on surface unit which most nearly matches the size of the bottom of the cookware.
5. Push in and turn the control knob in either direction to start cooking. A chart of suggested heat settings is on page 18.
6. Reset the control knob as necessary for required changes in cooking.
7. When cooking is completed and entire rangetop has cooled, remove surface heating elements and reflector bowls. Wash reflector bowls in detergent water. Wipe rangetop with clean cloth or sponge dampened with detergent water, rinse with dampened cloth, and dry. Do not immerse or dampen heating elements. Reassemble surface units (For detailed cleaning instructions, see page 9.)
8. **Hi setting:** A major cause of damage to coil elements, impossible-to-clean spots and blue reflector bowl discoloring is the excessive use of the Hi heat position. The Hi heat position should be used sparingly to bring food to a quick boil. For other uses, lower heat positions work just as well and are more efficient.

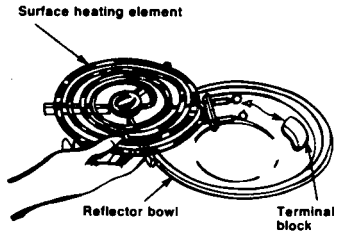


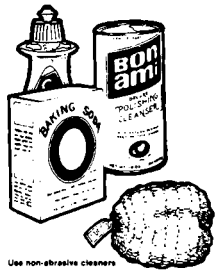
Which pots and pans to use

For best cooking results, energy conservation, and safety, always use cookware which is:

1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**
4. **Well balanced**
5. **Has a tight-fitting lid**
6. **Of a material which conducts heat well**

How to care for and clean the conventional rangetop





Do not use:

Avoid abrasive, heavy-duty powders such as: AJAX® cleanser, COMET® cleanser — these can scratch and dull, depending on their abrasiveness and the cleaning pressure applied in use.

Avoid chemical oven cleaners — these can etch the porcelain enamel surface and are caustic.

Avoid metal pads such as CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can scratch the porcelain enamel, gloss, and painted areas.

Remember:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on the interior or exterior of the range.

A clean rangetop is an asset not only to an inviting kitchen but also to an energy-wise pocket book. It is important to keep it clean.

It is easiest to maintain a clean rangetop if these guidelines are followed:

1. **Save on clean-up time:**
   - Before cooking, make sure bottom of cookware, reflector bowl, heating element, and rangetop are clean and dry.
   - Eliminate boilovers and spatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
   - Use a spatter shield when shallow frying.
2. **Daily Care:**
   Prevent soil build-up: **After the rangetop has cooled,** remove grease and moisture deposits before using the rangetop again.
   - To remove surface units: grasp the cooled **element** firmly, tilt the unattached portion slightly upward, and pull straight out from the **terminal block.**
   - Do not immerse or attempt to clean **elements** with any product or water. This will damage the elements and create electrical hazard. (Elements may be wiped with a clean cloth to remove any dust, etc.) Elements clean themselves during cooking.
   - Lift out **reflector bowls** and wash with soap and water or in dishwasher.
   - Wipe porcelain rangetop and area beneath surface units with a sponge or cloth dampened with soap and water. Rinse and dry.
   - **Control knobs** on control panel are removable for cleaning. Faces of knobs can be cleaned with a clean cloth rinsed in a detergent and water solution. Dry with a clean cloth.

Cleaning materials you can use:

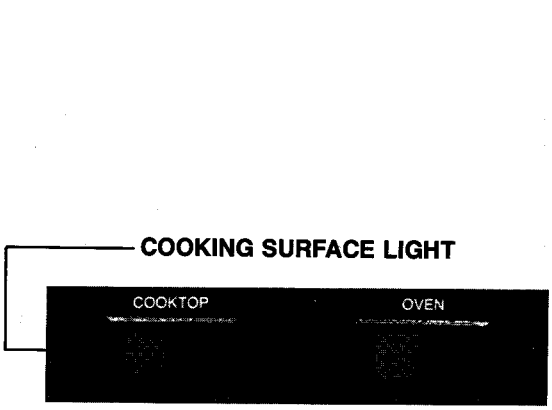
In general, the following products can be used for cleaning the conventional rangetop (except the heating elements and reflector bowls).

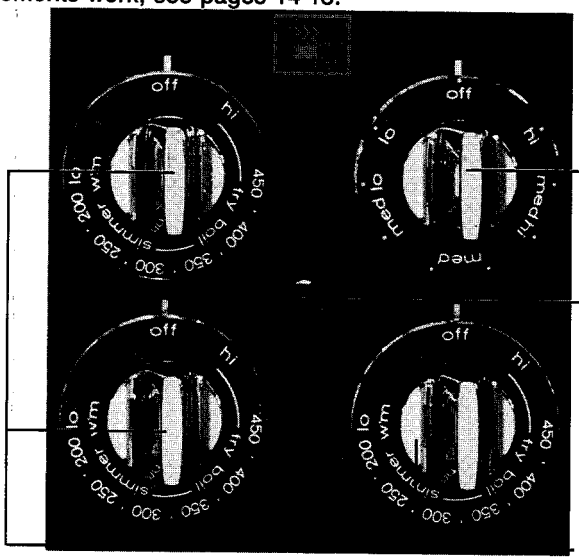
Do use:

1. Dishwashing Liquid.
2. Baking soda as a cleaning powder.
3. A fine-polishing cleansing powder such as BON AMI® polishing powder.
4. Non-impregnated plastic and nylon pads, some examples are: DOBIE® scouring pad, SKRUFFY scouring brush, TUFFY® plastic mesh ball.
5. PAN DANDY.
6. BAR KEEPERS FRIEND.

Smoothtop rangetop

Beneath the glass-ceramic top of your Amana range are three grid-like Temp-Assure™ heating elements, each with its own exclusive built-in thermostat to give you more precise cooking than any other smoothtop design — or any range. There's also one Multipan™ element for cooking foods that don't require critical temperatures. You enjoy precise temperature control, even heating, fast heat-up and cooler cooking. For a full explanation of how the elements work, see pages 14-15.





Temp-Assure™ Rangetop Control Knobs. Push in and turn control knobs to turn on rangetop cooking areas. The knobs are arranged to match the location of the rangetop areas they control.

Indicator/Hot Light. When any rangetop element control is turned on, the surface indicator light comes on. The light goes out only after all elements are cool enough to touch. As long as even one element is hot, the surface indicator light will remain on.

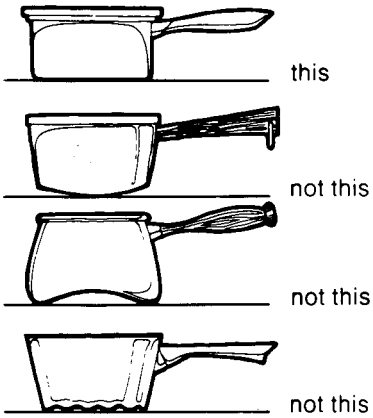
Multipan™ Rangetop Control Knob. Push in and turn control knob to turn on rangetop cooking area located at back right. The surface indicator light will come on.

Note: The amount of heat in any surface heating area is determined by the length of time the unit is on and the type of pan used as well as the dial setting. Therefore, the length of time the surface indicator light remains on will vary.

When you turn on the Multipan unit you will notice a red glow on the surface where it is located. The surface will return to its original color after the unit is turned off.

Cooking Surface Light illuminates the cooktop area. The light is turned on by pushing the light switch located on the control panel.

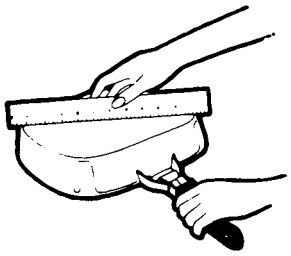
Smoothtop rangetop cooking



You will find that your rangetop will serve you best if you remember some of its special features when you start to cook, and follow the suggested steps that appear below. They can help you avoid unnecessary cleaning, prevent over-cooking and save on electrical power.

Before using the rangetop for the first time, thoroughly clean the surface (see page 16) and follow these basic steps:

1. Make sure bottom of cookware and cooking area are **clean, dry, and smooth.** In regions where there is abundant sand or dust, use a damp paper towel to remove surface particles before using.
2. Center cookware on a cooking area which most nearly matches the size of the bottom of the cookware.
3. Turn **control knob** to start cooking. As a safety feature, all knobs must be pushed in before they can be turned. A chart of suggested settings is on page 18.
4. Reset the **control knob** as necessary for required changes in cooking.
5. Follow cleaning instructions (page 16) when cooking is finished and the top has cooled sufficienty.
6. Pans with soft aluminum bottoms may leave aluminum mars on cooking surface.



Which pots to use:

For best cooking results, always use cookware which is:

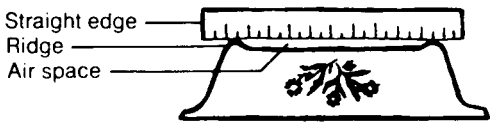
1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**

This is particularly important with the three **Temp-Assure** heating areas since the thermostats directly under the surface actually read the temperature of the bottom of flat pans. If pans that aren't perfectly flat are used on these three units, a higher setting will generally be required.

On the **Multipan** area most any pot or pan may be used. However, the flatter the pan, the more efficient the cooking will be. Pans should be flat all-over without grooves, recessed bottoms, other dents or warpage. One check of flatness is to place a straight edge ruler parallel to the bottom as shown. Rotate the straight edge a full 360° around the bottom, checking for flatness in all directions. If there is no gap between the ruler and the bottom of the pan, it will cook satisfactorily. Some bottoms of metal pans may become "flat" when heated, so the best guideline is: TRY THE PAN.

Corning Ware® cookware:

When using Corning Ware® cookware, use the **Multipan** heating area and a "LO" heat setting. Corning Ware pans will not work efficiently on the 3 **Temp-Assure** areas because the cookware has a slight ridge on the bottom and foods will take longer to cook. The glass-ceramic material is identical to that used in Cookmates® cookware, but Cookmates Cookware have smooth, flat-ground bottoms to give best cooking results. Remember, all of your Corning Ware cookware may be used in the oven or as serving pieces.



Remember:

Corning Ware cookware and Cookmates cookware are NOT the same. Although they're made from the same material, Cookmates bottoms are flat. Corning Ware pans are not.

Cookmates® cookware:

Cookmates cookware is made of a white glass-ceramic material and is especially designed to match the flat rangetop. Precision-ground bottoms remain flat when heated. They give the best possible contact with the smooth cooking area for best heat transfer and they allow predictable cooking results every time you cook on the 3 **Temp-Assure** heating areas.

To avoid scorching, always start with a low heat setting and increase temperature if needed.

Of course, Cookmates cookware may be used on the **Multipan** unit, too. And in fact, because they are perfectly flat, they'll be more efficient and use less heat than warped metal pans.

Sizes of Cookmates® cookware: Located on underside of handle lug.

To order additional Cookmates cookware: See your local Amana dealer.

If you are unable to obtain additional Cookmates or replacement parts through your Amana dealer, you may contact Corning directly:

Corning Glass Works
Customer Service Department
Corning, NY 14830
(607) 974-8841

You may find that other types of flat bottom metal or porcelain cookware will work on your smoothtop range. The most important thing to remember is: the flatter the utensil, the better the performance.

Which smoothtop rangetop area to use:

You can use both kinds of heating areas on your rangetop for general cooking. When using flat pans you'll enjoy the precise temperature control of the **Temp-Assure** units. For favorite pots which aren't perfectly flat, use the **Multipan** area.

Using the 3 **Temp-Assure** heating areas for:

- Heat-sensitive foods such as custards and sauces can be successfully cooked without a double boiler. See suggested settings on page 18.

- For long slow cooking and when you want to keep a simmer a simmer.
- For just right browning without watching.

Use the **Multipan** heating area for:

- Canning
- Pressure cooking
- Any high temperature cooking: frying, browning, boiling quantities of water, etc. While it may take a little longer to heat up than the 3 **Temp-Assure** areas, it will reach a higher temperature on "HI."

Cooking directly on the surface: Although it is possible to cook directly on the heated cooking area, it is not recommended. Best results are obtained when food is cooked in cookware. Besides, it is always easier to wash the cookware than to clean the entire cooking surface.

Please note: If you have a favorite pan you would like to use, TRY IT! You can experiment using the **Temp-Assure** units and if you don't get the performance you expect, shift the pan to the **Multipan** unit. It will not damage the rangetop so long as the bottom is smooth. Because of the many different metals available on the market and their various cooking characteristics, no hard and fast instructions can be given. For more explicit details on the mechanical functioning of the **Temp-Assure** and **Multipan** heating areas see page 15.

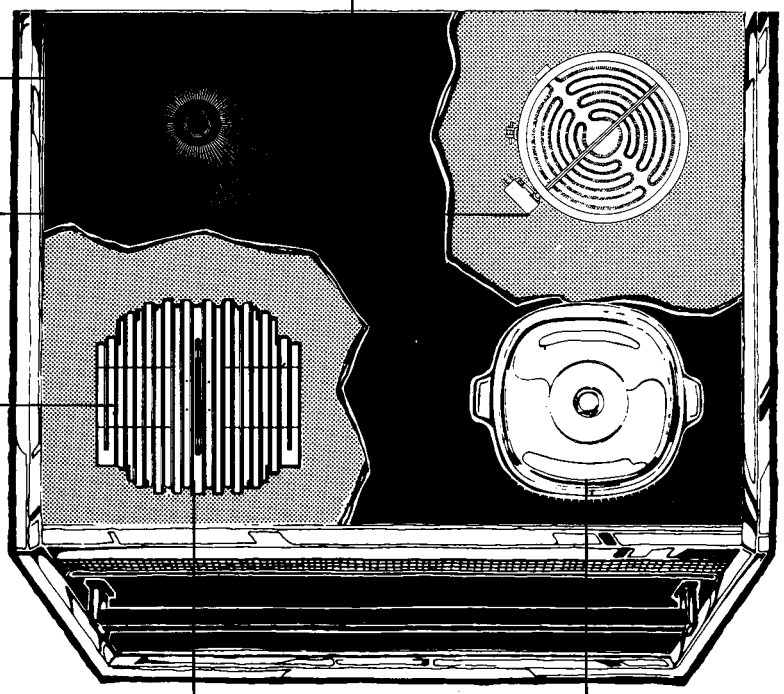
Remember for smoothtops:

- **In the unlikely event the smoothtop breaks, do not use any part of it. Call your authorized service agency immediately.**
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the smoothtop for cooking. Use of foil will damage the smoothtop.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- Do not use smoothtop as a cutting board.
- Do not put plastic items on warm cooking areas.
- Do not slide oven shelves across surface. Scratching or metal marking may result.
- Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with wadded paper towels. If sugar is allowed to burn on, it may pit the surface.

How the 3+1™ glass-ceramic rangetop works

Surface Cooking Panel — made of glass-ceramic material which is durable, non-porous and withstands any temperature change which occurs in cooking. The surface is flat to transfer even heat to the flat-bottomed cookware.

Surface Cooking Areas — each is marked by a burst design on the cooking panel. The surface of each cooking area heats at any setting. The rangetop has one large Temp-Assure cooking area (8-inch) and two small Temp-Assure areas (6-inch). These three areas are identified by the small inner circle within the burst design. There is one Multipan conventional cooking area.



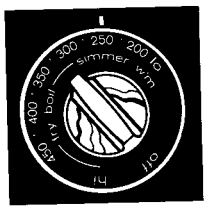
Multipan™ Heating Unit — is mounted below the cooking panel beneath the right rear burst design. This unit develops a higher temperature and operates as conventional electric elements do.

Temp-Assure™ Heating Unit — is mounted against the cooking panel beneath each of the three burst designs with inner circles. Each heating unit matches the size of the design. It consists of a mica card wound with closely spaced metal heating ribbon.

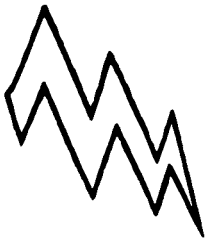
Temp-Assure™ Thermostatic Sensor — is centered within each of the three Temp-Assure heating units.

Cookmates® Cookware — see page 12.

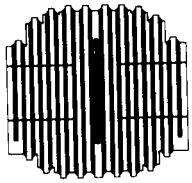
How the Temp Assure™ cooking system works:



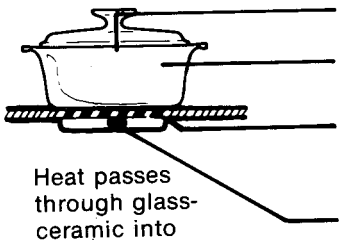
When the dial is set ...(**NOTE:** The 3-digit numbers on the dials are numbers only and do not indicate temperature. For instance, water will not boil at "225". Use "Boil" instead.)



electricity comes on...



Unit heats rapidly until desired setting is reached. Thermostats cycle heat on and off to maintain exact setting.



Heat passes through glass-ceramic into Cookmates® cookware and food.

For example:

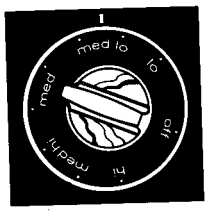
If cold food is added

Ingredients are cooled

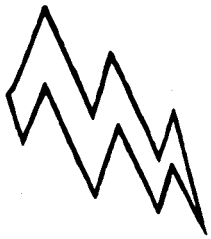
Temperature drops so more heat is needed

Temp-Assure™ sensor calls for more electricity (to maintain temperature)

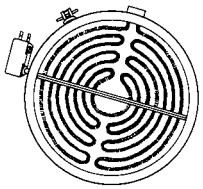
How the Multipan™ conventional unit works:



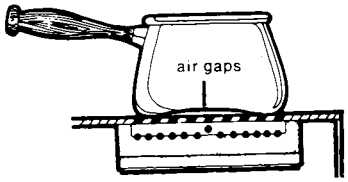
When the dial is set...



electricity comes on...



Unit heats more slowly by cycling on and off, on and off, etc., to reach desired setting.



Turn to HI for full power then back to desired setting as cooking starts.

For example:

To boil water in an uneven pan, set the temperature on HI. Full heating power overcomes the "air gaps" and "heat leaks" of non-flat pans to bring water to a boil. Then, to prevent boilover, you must reset heat to lower level by hand.

Remember:

- When each unit is operating, the heat is generally confined to the area of the burst pattern.
- The glass-ceramic material readily absorbs heat directly above the heating unit, allowing little heat to spread outward. Therefore, when one unit is turned on, the adjacent cooking areas remain cool. Because the **Multi-pan™** unit (right rear) gets hotter than the 3 **Temp-Assure™** units there will be greater heat spread outside the burst area.

Remember:

- **If a wet paper towel is used to remove spillovers from a warm cooking area, be careful to avoid steam burns.**
- **Never mix household cleaning products! Chemical mixtures may interact with objectionable or even hazardous results.**
- **Do not use sponge or dishcloth. They may leave film of soil-laden detergent water on heating area which may turn brown and resemble discoloration next time area is heated. If that should happen, use the appropriate cleaner recommended on this page for your type of smoothtop.**
- **Wait until cooktop has cooled before cleaning. Fumes could be hazardous.**
- **Make sure diamond ring is not in contact with glass-ceramic surface when cleaning or cooking. It could scratch the surface.**

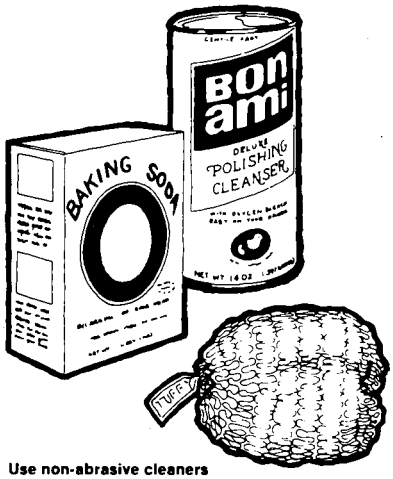
How to care for and clean the smoothtop rangetop

1. **Save on clean-up time:**
   - Make sure bottom of cookware and cooking area are clean and dry.
   - Select correct heat settings and use cookware large enough to accommodate food and liquid to eliminate boilovers and spattering.
   - If possible, wipe up food spills and spatters from adjacent heating areas before using such areas for cooking.
   - Use a spatter shield when shallow frying.
   - Wipe up sugar syrup boilovers immediately. Do not allow to cool.
2. **Daily Care:**
   - Dampen clean paper towel and clean unit only with BON AMI®, SOFT SCRUB®, or baking soda. Do not use other cleaners.
3. **Routine Care:**
   - If surface becomes dull, hazy or heavily soiled, use BON AMI® to help prevent or remove such discolorations.

Do use a razor blade to remove excess burn-ons. Hold blade so entire edge is at a 30° angle.

How to clean burned-on spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can put ice cubes directly on hot surfaces or place an ice-filled pan on the area.
2. Remove excess soil with a single edge razor blade.
3. Clean off remainder of burn-on with BON AMI®, SOFT SCRUB®, or baking soda.



Use non-abrasive cleaners

Other cleaning materials you can use:

Do use

When cleaning, use non-impregnated plastic and nylon pads. Some examples are: DOBIE® scouring pad, SKRUFFY® scouring brush and TUFFY® plastic mesh ball.

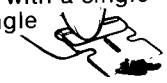
- Only BON AMI®, SOFT SCRUB®, or baking soda should be used to clean and protect cooking surface. Do not use other cleaners.

Do not use

Some cleaning materials recommended by manufacturers for general use on "glass" may contain an ingredient which can damage the cooktop. Use only the type of materials recommended above.

1. Avoid abrasive-impregnated plastic, nylon and cloth pads such as: Rescue brand scouring pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths — these can scratch.
2. Avoid metal pads such as: CHORE GIRL® pot cleaners, KURLY KATE® pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can etch the cooktop glass ceramic surface and are caustic.

17 Smoothtop rangetop cleaning chart for special problems

Problem	Cause	To Prevent	To Remove
Brown streaks and **specks.**	• Cleaning with a sponge or dishcloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water.	• Use BON AMI®, SOFT SCRUB®, or baking soda only with clean, damp paper towel.*	• Lightly apply BON AMI®, SOFT SCRUB®, or baking soda with clean, damp paper towel.*
Blackened burned-on spots.	• Spatters or spillovers onto a hot cooking area. • Accidental melting of plastic film, such as a bread bag or similar items. • **Sugar syrup boilovers — see "Pitting or flaking" below.**	• Select correct heat settings and large enough cookware to eliminate boilovers and spattering. • Whenever possible, wipe spatters and food spills as they occur. • Use an inexpensive spatter shield available in houseware departments and some supermarkets. • Don't put plastic items on warm cooking areas.	When area has cooled: • Use BON AMI®, SOFT SCRUB®, or baking soda with damp paper towel to remove as much burn-on as possible.* • Use BON AMI®, SOFT SCRUB®, or baking soda with non-impregnated plastic nylon pads such as: DOBIE® scouring pad SKRUFFY® scouring brush TUFFY® plastic mesh ball • If burn-on persists, CAREFULLY scrape with a single edge razor blade. Hold blade so entire length of edge is on cooktop at a 30° angle. Use a blade holder if you have one.
Fine "brown/gray lines" (tiny scratches or abrasions which have collected soil).	• Coarse particles (salt, sand, sugar or grit) caught between bottom of cookware and cooktop that are not removed before cooking • Using incorrect cleaning materials.	• In areas where there is an abundance of sand or dust, be sure to wipe cooktop each time before using. • Daily use of BON AMI®, SOFT SCRUB®, or baking soda.	• Tiny scratches are not removable but can be minimized by continual use of BON AMI®, SOFT SCRUB®, or baking soda.* Such scratches do not affect cooking performance.
Metal marking (gray or black marks).	• Sliding or scraping metal utensils or oven shelves across cooktop.	• Do not slide shelves or other sharp metal objects across cooktop.	• Apply BON AMI®, SOFT SCRUB®, or baking soda with dampened paper towel to cooled surface.*
Pitting or flaking.	• **Boilover of sugar syrup and adherence of sugar syrup to hot cooktop. This can cause pitting if not removed immediately.**	• Select correct heat settings and large enough cookware to eliminate boilovers and spattering. • Watch sugar syrup carefully to avoid boilover.	• Turn unit to LO; take several paper towels and *wipe hot cooktop immediately.* • Scrape off remainder of burn with a single edge razor blade held at 30° angle while unit is still warm. Use a blade holder if you have one. 
Hard water spots.	• In cooking condensation often collects and drips from cookware covers removed during cooking. • The minerals found in the water supply and acids in foods may spill on the surface and cause gray or brown deposits. The layer is so thin it often seems to be in or under the cooking surface and cannot readily be felt.		• Mix a small quantity of BON AMI® with tap water to form a thick wet paste. • Apply this mixture to stained area. • Scrub surface vigorously. • If stain is not removed make a new paste and let it stand for thirty minutes. Then rescrub if necessary. After stain is removed: • Clean remaining paste away with damp paper towel.

What rangetop heat settings to use

(Temp-Assure settings were developed using Cookmates® cookware. You may adjust them to suit other cookware.)

Cooking Method	Foods	Temp-Assure™ Setting[1]	Conventional Element[2] and Multipan™ Setting
Blanching	Fruits, Vegetables, Nuts	—	HI
Boiling	Cereals — boil water	HI	HI
	— cook	250 -275	LO
	Pastas	HI	HI
	Vegetables — boil water	HI	HI
	— cook	250 -275	LO-MED LO
Braising	Meats and Poultry	250 -275	MED LO
Deep Fat Frying[3]	Vegetables, Meats, Pastry, etc.	HI	HI
Frying, Grilling[4]	Eggs	275 -300	LO-MED LO
	Meats — Bacon	325 -350	LO-MED LO
	— patties, chops, steaks	350 -375	LO-MED LO
	— sear roast	350 -400	MED-MED HI
	Pancakes, French Toast, Sandwiches	350 -400	MED-MED HI
Melting	Butter	250 -275	LO
	Chocolate, Cheese	LO	LO
Percolating	Coffee — bring to fast perk	—	HI
	— maintain perk		MED LO-MED
Pressure Cooking	Meats, poultry, vegetables		
	— bring to pressure	HI	HI
	— maintain pressure	375 -400	MED-MED HI
Simmering	Soups, Sauces, Meats	200 -300	MED LO
Slow Cooking	Meats, Stews, Sauces	225 -250	—
Steaming	All Foods (cover)		
	— boil water	HI	HI
	— steam	325 -350	MED HI
Warming — Holding	Leftovers (cover)	200 -225	—
	Holding foods[5]	LO-200	—

[1] The Temp-Assure element is found only on the Amana 3+1 smoothtop range.
[2] See Hi setting precaution under Conventional Rangetop Cooking (p. 8).
[3] Use metal utensil only. Do not use Cookmates® Cookware for deep fat frying.
[4] Preheat skillet for patties, chops, steaks, searing roasts, pancakes, French toast and grilled sandwiches.
[5] For safety, meat, milk, poultry, eggs and fish products should never be held more than two hours.

Oven controls

Locate the oven controls on your Amana range.

DELAY/START Timer Knob: sets the amount of time to be delayed before oven cooking or self-cleaning is to start. The numbers represent hours. Each small mark between numbers represents 15 minutes.

COOK/CLEAN Timer Knob: sets the amount of time for oven cooking or self-cleaning. The numbers represent hours. Each small mark between numbers represents 15 minutes.

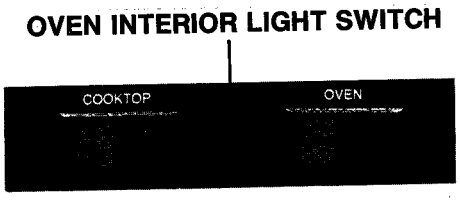
Oven Operating Light: this light glows until the oven heats to the desired temperature setting. It then cycles on and off during baking to indicate power is cycling on and off to maintain oven temperature. In recipes calling for the oven to be "preheated" wait for this light to turn off before placing food in the oven.

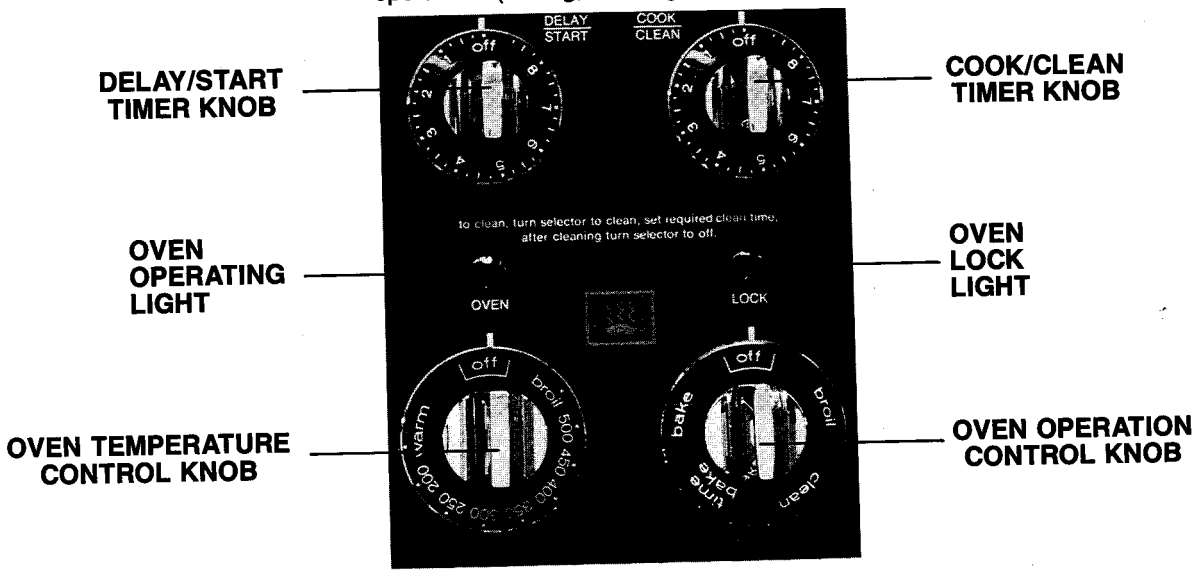
Oven Lock Light: this light glows when the oven reaches self-cleaning temperatures. The oven door cannot be opened when the oven reaches self-cleaning temperatures and the lock light glows. Extreme high temperatures during baking or broiling may cause the light to glow, but the oven door will not be locked.

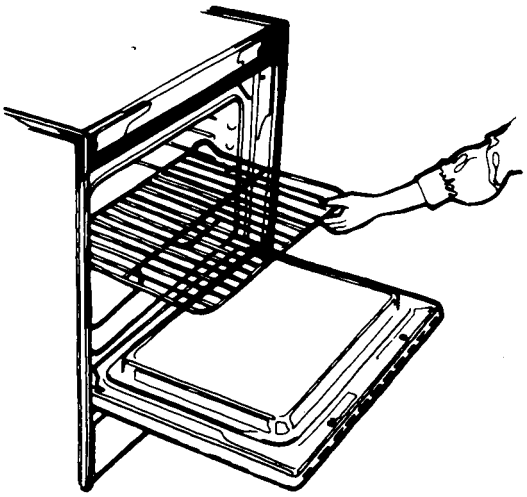
Oven Operation Control Knob: the settings are as follows:

- "OFF" — use this setting to turn oven off.
- "BAKE" — use this setting for all normal baking and broiling operations.
- "TIMED BAKE" — use this setting to operate oven automatically as described on pages 21-22.
- "CLEAN" — see oven self-cleaning instructions on pages 24-27.
- "BROIL" use this setting for broiling.

Oven Temperature Control Knob: the basic heat control for all oven cooking operations (baking, roasting and broiling).







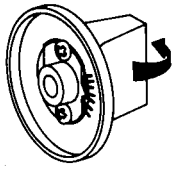
Remember:

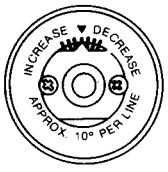
- Do not obstruct oven vent when oven is heating.
- Do not place aluminum foil directly on oven bottom, on heating element or cover entire oven shelf. This will interfere with proper heat circulation.
- If oven shelves remain in oven during cleaning cycle, wipe shelf sides with cooking oil after cleaning to prevent damage to the porcelain oven interior.
- Use care when opening oven door — let hot air or steam escape before removing or replacing food.
- Don't let potholder contact hot heating elements in oven if oven shelves must be moved while oven is hot.
- Do not place anything directly on heating unit in the oven.

Oven hints:

- Before oven is turned on and heats, check that oven shelves are correctly placed. Oven shelf supports on opposite sides of oven provide four shelf positions for easy adjustments to any baking or broiling operation.
- Oven shelves can be pulled forward to the shelf lock "stops" for safe, easy loading and unloading. Shelves should have the turned corners to rear.
- To remove shelves, pull out to "stop" position, then lift up and out.
- To replace shelves, place on selected shelf supports with turned up corners to the rear and push, lifting the front edge slightly to slide past lock "stop."
- If, after using oven for a period of time, you believe foods are consistently underdone or overdone, make the following adjustments:
  1. Gently pull **oven temperature control knob** straight out from control panel.
  2. Turn knob over and use a Phillips head screwdriver to loosen (but do not remove) the two screws in the metal pointer plate. Each line above the plate represents a 10°F temperature change. The plate is factory-set to point at the middle line.
  3. Turn knob handle to move pointer plate to the next line to increase or decrease oven temperature.
  4. Tighten screws with pointer at new line and replace knob on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time!**

1. Remove knob.


2. Turn knob over.



3. Factory-set position.

4. Loosen screws, adjust pointer, tighten screws, replace knob.

Baking or roasting without automatic timing:

Prior to baking or roasting:

1. Place oven shelves in proper position.
2. Check that **oven vent** is not covered (except by cooking utensil on conventional rangetop).

To bake or roast:

1. **Turn oven operation control knob** to "BAKE".
2. Turn **oven temperature control knob** to desired temperature. The **oven operating light** will go on and off during baking to indicate power is cycling on and off to maintain oven temperature.
3. Place food in oven when **oven operating light** goes off. Oven is then pre-heated.
4. Turn **oven temperature** and **oven operation control knobs** to "OFF" when food is done.

This is how oven operates during baking or roasting:

Bake element comes on at full power and cycles off and on during baking. The broiler element cycles on one-fourth power to help maintain even distribution of heat for best baking or roasting results.

Note: Only the bake element will glow red.

Automatic baking and roasting

Setting automatic oven to start "now":

1. Place food in oven.
2. Set controls as follows:
   - The **DELAY/START timer knob** should be in the "OFF" position.
   - Turn the **COOK/CLEAN timer knob** to the amount of time you want the food to cook.
   - Turn **oven operation control knob** to "TIMED BAKE".
   - Turn **oven temperature control knob** to desired cooking temperature.

Example:

If the food is to be cooked 2½ hours at 325°F, here's what you do:

- Turn the **COOK/CLEAN timer knob** to 2½ hours (the middle long mark between "2" and "3" on the dial).
- Turn **oven operation control knob** to "TIMED BAKE".
- Turn **oven temperature control knob** to 325°F.

Here is what happens:

- The oven comes on immediately and the **oven operating light** will glow.
- When selected temperature of 325°F is reached, **oven operating light** cycles off indicating oven temperature is being maintained.
- After 2½ hours, the oven turns off automatically and the **oven operating light** turns off.
- Oven is now completely turned off until you are ready to reset it for another use.

When food is cooked and to reset oven for regular use:

- Turn **oven temperature control knob** to "OFF".
- Turn **oven operation control knob** to "OFF".

Setting automatic oven to start "later":

1. Place food in oven.
2. Set controls as follows:
   - Turn the **DELAY/START timer knob** to the amount of time to be delayed before the food is to start cooking.
   - Turn the **COOK/CLEAN timer knob** to the amount of time you want the food to cook.
   - Turn **oven temperature control knob** to desired cooking temperature.
   - Turn **oven operation control knob** to "TIMED BAKE".

Example:

If the time of day is 1:00 p.m., and food is to be cooked for 2 hours at 350°F, and should be ready to serve at 6:00 p.m., here's what to do:

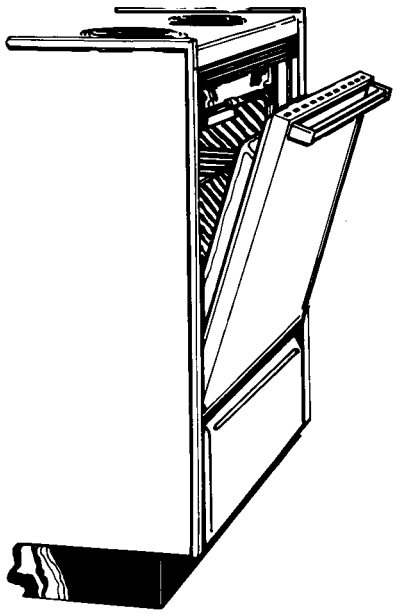
- Turn the **DELAY/START timer knob** to 3 hours (so cooking starts at 4:00 p.m.).
- Turn the **COOK/CLEAN timer knob** to 2 hours.
- Turn **oven operation control knob** to "TIMED BAKE".
- Turn **oven temperature control knob** to 350°F.

Here is what happens:

- At 4:00 p.m., (3 hours) the **DELAY/START** setting will turn oven on and the **oven operating light** will glow.
- When selected temperature of 350°F. is reached, **oven operating light** begins cycling off and on indicating that temperature is being maintained.
- At 6:00 p.m., (2 hours) the **COOK/CLEAN timer knob** will turn oven off automatically.
- The **oven operating light** will turn off.
- Oven is now completely turned off until you are ready to reset it for another use.

To stop or interrupt automatic oven cooking:

- Turn **oven temperature control knob** to "OFF".
- Turn **oven operation control knob** to "OFF".
- Turn **DELAY/START timer knob** to "OFF".
- Turn **COOK/CLEAN timer knob** to "OFF".



Note:
Leave door ajar as shown for all oven broiling.

Broiling:

Prior to broiling:

- Arrange food on grid of broiled pan. Always use grid as it allows fats to drip away from the meat as it cooks, thus reducing smoking. A small amount of water in the bottom of the broiler pan (under rack) also helps cut down on smoke.

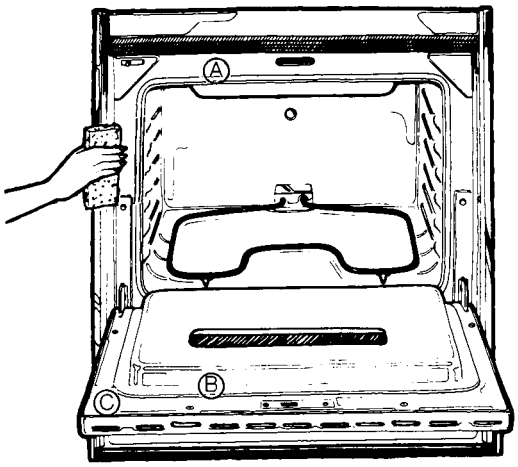
To broil:

Before turning **oven temperature control knob** to "BROIL," check that:

- **Oven operation control knob** is on "BROIL."
- **Oven vent** is not covered (except by cooking utensil on conventional rangetop).
- Turn **oven temperature control knob** to "BROIL." The **oven operating light** will stay on during broiling.
- Broiler element (upper oven element) operates alone for broiling.
- Center broiler pan under the broiler element on even shelf. Use **minute timer** for convenience in timing.
- Leave door partly open at the "stop" position for all broiling. A spring mechanism in the door will hold it ajar. This helps to reduce spattering.
- Turn **oven temperature** and **oven operation control knobs** to "OFF" when broiling is completed. Remove broiler pan from oven... if pan and grid are left in heated oven they will be more difficult to clean.

Remember:

- Do not use Teflon II® coated griddle or fry pan with non-removable handle for broiling.
- Don't cover broiler rack with foil. It prevents fat from draining and can cause fire or smoke.
- Do use the broiler rack in the proper position. If it is put in upside down grease will collect in the rim and could be hazardous.



How to care for and clean the self-cleaning oven

Before operating self-cleaning cycle:

1. Remove all pots, pans, broiler pans, and anything else that may be stored in the oven.
2. Remove shelves. Shelves may be left in the oven if they need cleaning, but will permanently change color with heat and may stick after cleaning. Most color change occurs during the first few cleaning operations and does not affect oven performance.
3. Wipe excessive grease and spillovers from bottom of oven. *Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started.* These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle. The lower oven heating unit lifts up for ease in removing these spillovers.
4. Remove all soil from (see drawing at left):
   - oven frame (area around gasket)Ⓐ
   - side of raised portion on doorⒷ
   - door liner (area around raised section on door)Ⓒ

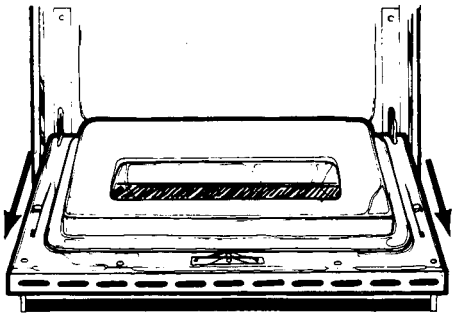
Wipe entire surface even though it may not appear dirty. The reason — heat will cause sometimes unnoticeable soil and spatters to bake on and they will be more difficult to remove after self-cleaning cycle. If necessary, sponge areas (A, B, C) with detergent water or mild cleanser and use steel wool soap pads to remove soil.

Note: Surface cooking units may be used during self-cleaning cycle.

Remember:

- Wipe sides of oven shelves with cooking oil after cleaning cycle is completed. This helps shelves slide easily and avoids damaging the porcelain oven interior.
- Do not use chemical oven cleaners. If cleaners are not entirely removed (they are not always visible), they may have a reaction with oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.
- Do not scrub or clean oven gasket.

Setting self-cleaning cycle: Prior to setting:



1. Check inside of oven (read: "Before self-cleaning" on page 24).
2. **Prior to setting:** Open oven door and raise the window heat shield. Slide the two side glides to door top until both snap into holding position.
3. Make sure the **DELAY/START** and **COOK/CLEAN timer knobs** are turned to "OFF".
4. **Oven temperature** and **oven operation control knobs** should be in "OFF" position.
5. **Oven vent** should not be covered (except by cooking utensil on conventional rangetop).
6. Close oven door gently.

When you do this:	This happens:
1. Turn **oven operation control knob** to "CLEAN."	
2. Turn the **COOK/CLEAN timer knob** to the amount of time you want the oven to clean. Recommended cleaning time is 2-3 hours, depending upon the amount of soil in the oven.	1. The door is automatically locked by the latch in top edge of the oven. You can hear a noise as door is locked. 2. The **oven operating light** will come on. 3. The oven will begin heating. 4. When the oven reaches the temperature at which it starts to clean the **lock light** will come on. 5. The **oven operating light** will cycle on and off to indicate the power is cycling on and off to maintain oven temperature.
3. For delayed start, turn the **DELAY/ START timer knob** to the amount of time you want the self-clean cycle to be delayed.	1. The oven will not start the cleaning cycle until the timer reaches the selected DELAY/ START time.

What happens during self-cleaning cycle:

- Both the upper and lower oven elements are on during cleaning.
- The temperature will continue to rise to about 900°F where it will stay for the remainder of the cleaning time. (**Note:** The first few times the self-cleaning system is used, there may be minor smoking and a slight odor as the oven insulation "cures". This will disappear after the first few cleaning cycles.)
- The vapor and smoke generated during the self-cleaning cycle is catalytically cleaned before discharge into the room.
- The **oven vent** exhausts vapor and warm air during self-cleaning cycle. It should always be left unobstructed.

- You may notice some wisps of smoke from around the door or oven vent at the beginning of the cleaning cycle.

To interrupt self-cleaning cycle:

1. Before **"lock light"** goes on:
   - Turn the **DELAY/START** and **COOK/CLEAN timer knobs** to "OFF".
   - Turn **oven temperature control knob** to "OFF".
   - Turn **oven operation control knob** to "OFF".
2. After **"lock light"** has gone on:
   - Turn the **DELAY/START** and **COOK/CLEAN timer knobs** to "OFF".
   - Turn **oven temperature control knob** to "OFF".
   - Turn **oven operation control knob** to "OFF".
   - Allow oven to cool until "lock" indicator light goes out.

Safety features:

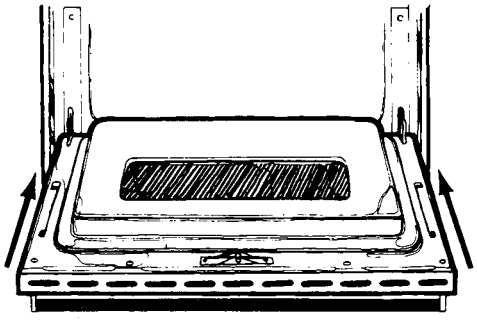
- The "locking system" during the self-cleaning cycle is designed so that the door can NOT be opened when oven is at self-cleaning temperatures **(lock light** is "on") even if the **oven operation control knob** is accidentally turned back to "OFF" while the oven is in the self-cleaning cycle or before the oven has cooled to be at a safe temperature.

- The range has UL designation (located on the nameplate) which shows it has passed Underwriters' Laboratories, Inc. safety tests.

After self-cleaning cycle:

The oven temperature will drop to about 550°F and the **lock light** will go out.

1. Turn **oven operation control knob** from "CLEAN" to "OFF".
2. Turn **oven temperature control knob** to "OFF".
3. Leave door ajar to finish cooling oven.
4. Remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain inside the door or oven they may require some manual cleaning.
5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.
6. Lubricate sides of oven shelves with little cooking oil. The shelves will slide more easily and the oil prevents friction and possible damage to oven shelf supports.



Lower window shield (for models with window). Press in the two slide glides and slide towards door bottom until entire window is revealed.

Oven self-cleaning hints:

- A convenient time to self-clean the oven is in the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or there may be faulty gasket which should be checked by an authorized servicer.
- If oven shelves are left in during self-cleaning, shelves will change color after a few cleanings. This does not affect their performance.
- The oven should be cleaned before it gets "excessively dirty" — which means something different to every cook! If the oven is not clean after one cycle, repeat cleaning cycle.

Suggested self-cleaning times:

Light soil	1½ hours
Moderate soil	2 hours
Heavy soil	3 hours

Care and Cleaning of Other Parts

Part	Cleaning Aids	How to Clean	Tips and Precautions
Glass Control Panel	• Glass cleaner, e.g. Windex®	• Remove control knobs. • Clean with glass cleaner. • Wipe with lintless cloth or towel.	• Be careful not to spray cleaner inside panel.
Painted & Brushed Aluminum & Glass Backsplash	• Soap and water	• Wash, rinse, dry with soft cloth	• Avoid abrasive cleansers which might scratch or dull the finishes.
Stainless Steel Trim Rim Painted Steel Range Sides	• Soap and water	• Clean regularly when range has cooled.	
Storage Drawer and Door Covering	• Soap and water	• Remove storage drawer by pushing down to disengage 2 metal clips on runners. Lift out drawer for easier cleaning of drawer and floor.	• Replace drawer by setting on runners. Clips will automatically realign when drawer is closed.

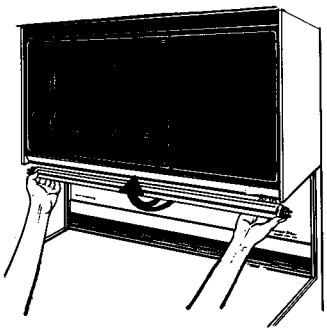
How to replace the lights

Important:

Before removing or replacing the lights:
1. Disconnect the electric current to the range at the fuse box or circuit breaker box.
2. Wait until the oven and/or light has cooled.

How to replace fluorescent lightbulb

(Located under the microwave oven at the top of the backsplash.)



Rotate fluorescent tube upward to remove.

To remove glass cover:

- The glass cover is secured with a metal retainer. Release the retainer by removing the three screws. Be careful to prevent the glass cover from falling.
- Lift the glass cover up and out.

To remove fluorescent light tube:

- Place fingers under tube on both sides. Rotate upward as pictured. Lift tube away.

To replace fluorescent light tube:

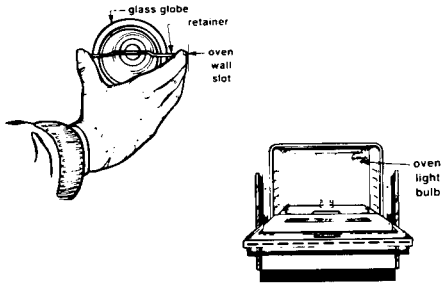
- Slide tube pins located at each end of tube into lamp holder slots. Push down slightly and roll away from you until you hear it click into socket.

To replace fluorescent lamp starter:

- The starter is located in the same compartment as the lamp. Twist the starter counterclockwise to remove.
- Replace starter with #FS-25, or Amana Starter Part #A10820. Position starter in socket and twist clockwise until starter is connected.

To replace glass cover:

- Reposition glass cover in backsplash slot.
- Secure glass cover with metal retainer by replacing the three screws.



How to replace oven lightbulb:

To remove glass globe:

- Hold hand under glass globe to prevent its falling when freed.
- With the fingers and thumb of your other hand, press the retainer wire toward the globe until the wire slips out of the oven wall slot and frees the globe.

To replace the light bulb:

- Turn the bulb counterclockwise to remove. (A dry oven mitt or cloth will protect against broken glass.)
- Replace with a 40-watt appliance bulb, rotating it clockwise.
- Secure the glass globe over the bulb by reinserting the retainer wire into the oven wall slots.

Before calling for service

Make sure you have followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a service person's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: oven shelves or racks, lightbulbs, control knobs which can be removed by pulling off the control shaft, burner bowls and rangetop heating elements (coils).

- If range does not heat, check the power source (fuse or circuit breaker).
- Review use and care instructions.
- Check the suspected defect a second time.
- If oven does not come on, check to see that the oven operation control knob is on "BAKE".
- **For conventional rangetop models:** If any coil fails to heat, switch the coil to the other side of the rangetop. If it operates on that side, then the surface switch may be at fault. If it does not heat on either side, this indicates a malfunction in the coil.
- **For smoothtop range model:** If any surface unit fails to heat, follow the appropriate performance test below.

Performance test for small Temp-Assure™ heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill 3 qt. (KA-SP-3) Cookmates® Saucepan with 1 qt. 60 F tap water.
3. Cover saucepan.
4. Place on small cooking area.
5. Time the number of minutes until water comes to complete rolling boil. Water should take about **8-10 minutes to boil.**

Performance test for large Temp-Assure heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill a large flat bottom ceramic container (Such as the Cookmates KA-DO-5 5-quart Covered Dutch Oven) with 3 quarts for 60 F tap water.
3. Cover the container.
4. Place on large cooking area.
5. Time the number of minutes until water comes to complete rolling boil. Water should take about **12-14 minutes to boil.**

When service is required

The dealer from whom you purchased the range can give you the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model and serial numbers located on oven frame behind oven door.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized servicer that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet.

Keep an accurate record of any service calls: what was done, who serviced the range, and the date.

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally.

Write:

Customer Relations Department
Amana Refrigeration, Inc.
Amana, Iowa 52204

or Dial:

(319) 622-5511
Monday through Friday
(8 a.m.-5 p.m., Central Time Zone)
and ask for Customer Relations.

Please include model and serial numbers, date of purchase, and selling dealer.